



Tom Barrett  
Mayor

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Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

Midwest Hospitality (Wisconsin) LLC (Fict Name) Midwest Hospitality, LLC (Comp Name)  
Church's Chicken  
8111 W Brown Deer Rd  
Milwaukee, WI

**2/1/2011**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount: \$87.00**

Code Number	Description of Violation	Correct By
3-304.12	In use serving utensils are being stored in water at room temperature. To prevent bacteria growth, either store the utensils inside food or in a dipper well with running water. a clean utensil may also be used each time. (REPEAT VIOLATION)	2/15/2011
3-501.16	Gravy is at 92F in the hot holding unit. Gravy was immediately reheated to 165F. Hot holding unit was not turned on and was corrected on site. Potentially hazardous food must be held hot at 135 degrees or above.	2/1/2011
5-202.11	There is condensate buildup in the walk in freezer. Dispose of all damaged product. Remove buildup and properly repair plumbing to code. (REPEAT VIOLATION)	2/15/2011

### Notes:

1. Ensure spray sanitizer is stored in appropriate location where it will not contaminate food.
2. The McCall freezer (left) door is broken and should be fixed to ensure proper temperature is held.

On 2/1/2011, I served these orders upon Midwest Hospitality (Wisconsin) LLC (Fict Name) Midwest Hospitality, LLC (Comp Name) by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature